

Dickinson Frozen Foods Position Description

Position Title: Production Specialist
Department: Production
Job Grade: 4

Date Prepared: March 2011
Classification: Non-Exempt
Reports to: Floor Lead

Job Summary

Employee is responsible to work in the general duties of production including trimming onion tops, tails, and peels, inspecting onions for defects, and/or placing onions in pockets of topper/tailer machines in a safe and efficient manner

Reasonable Accommodation

Essential duties, responsibilities, and qualifications of the job can be performed with or without reasonable accommodation and without posing a direct threat to him/herself or others.

Duties & Responsibilities

Essential

- Cut tops, tails, and peels off of onions that come out of the machine and are not sufficiently clean
- Cut only unusable part of onions off of onion
- Re-circulate onions through the repeeler machine
- Place onions in pockets along moving belt on the topper/tailer machine at or better than standard
- Inspect and discard any brown, clumpy, green, or otherwise unusable onion pieces
- Only discard bad product and keep good product waste to a minimum
- Recover any good product from the trash belt
- Complete light sanitation duties (wash buckets, pick up onions off of floor, clean belts, etc) as directed by floor lead
- Follow all GMP standards and safety standards while performing job duties
- Rotate through positions or stay in positions according to Floor Lead's discretion
- Maintain good personal hygiene, follow GMP's and keep a clean, safe and sanitary work place. Immediately report any situation that may cause product to be contaminated.
- Display to the Guard your DFF-issued photo ID whenever entering the premises. Report the loss of this ID card to the supervisor. Do not give your ID card to any other individual. Immediately report to the supervisor any suspicious activity by employees or visitors.

Additional

- Complete special projects as assigned.
-

Supervision of Others

- This position does not have any supervisory duties

Licenses, Permits, Certifications Required

- None

Knowledge, Skills & Abilities

Essential

- Knowledge of food industry regulations, understands and is compliant with GMP standards
- Able to perform the essential duties and responsibilities with efficiency and accuracy
- Able to travel to all areas of the plant efficiently, including climbing stairs
- Must be able to work effectively and safely in a wet and hot/cold environment
- Able to stand for long periods of time
- Able to lift up to 25 lbs.

If you are interested in applying, please contact Dave White or Maria Musgrave at 208-452-1619 or email at dwhite@df-foods.com

DFF prohibits discrimination and harassment of any type and affords equal employment opportunities to employees and applicants without regard to race, color, religion, sex, national origin, age, disability or genetic information.